

Dear Guest,

Welcome at Le Bon Vivant!

We are delighted to have you as our guest!

To complete your dining experience you can choose a wine pairing with our menu's. These food and wine pairings will intensify the flavours of the dishes.

Naturally we can modify the dishes to your diet wishes or allergies. We do ask you to order one menu per table. Up to six persons you can also enjoy our à la carte menu.

On behalf of the entire team Le Bon Vivant I wish you a fantastic evening!

Björn Dijkstra

MENU DU CHEF

EEL smoked – braised – horseradish

CRAB AND LANGOUSTINE gyoza – Tom Kha Kai – asparagus
Supplement caviar 10 grams +€20

PULPO razor clam – sweetbread – arroz negro

CAPTAINS DINNER pork belly – field pea – piccalilli

VEAL rib eye – ossobucco – bone marrow

DUCK LIVER coffee – rhubarb – strawberry

WATERMELON crème fraiche – lime – mint

7 courses 79,50

6 courses without Pulpo 69,50

5 courses without Pulpo and Crab & Langoustine 59,50

4 courses without Pulpo, Crab & Langoustine and Captains Dinner 49,50

3 courses without Pulpo, Crab & Langoustine, Captains Dinner and Duck Liver 39,50

Cheese selection instead of dessert +5

Menu to be ordered per table

We can charge supplements for dish changes in the menu

MENU VÉGÉTARIEN

RADISH horseradish – herbs – smoked cucumber

GYOZA atjar – lavas – Tom Kha Kai

RISOTTO saffron – parmesan – tomato capsicum sauce

SPRING VEGETABLES pea – broad bean – cresson

ASPARAGUS statice – pommes fondant – chervil beurre blanc

PIERRE ROBERT peanut – olive oil – rosemary

WATERMELON crème fraiche – lime – mint

7 courses 79,50

6 courses without Risotto 69,50

5 courses without Risotto and Gyoza 59,50

4 courses without Risotto, Gyoza and Spring Vegetables 49,50

3 courses without Risotto, Gyoza, Spring Vegetables and Pierre Robert 39,50

Cheese selection instead of dessert +5

A-LA-CARTE

TO START

OYSTER 3

CHARCUTERIE 15

CAVIAR – SELLERY – OYSTER 35

STARTERS AND ENTREMETS

EEL smoked – braised – horseradish 16

CRAB AND LANGOUSTINE gyoza – Tom Kha Kai – asparagus 18

RADISH horseradish – herbs – smoked cucumber 14

RISOTTO saffron – parmesan – tomato capsicum sauce 14

MAINS

ASPARAGUS statice – pommes fondant – chervil beurre blanc 22

MACKEREL arroz negro – tomato capsicum sauce – green asparagus 27

LAMB neck – sweetbread – sauce braisee 32

RIB EYE (2 PEOPLE, 500 GR) Kempenlander – wild garlic – Big Green Egg 36 pp

DESSERTS

WATERMELON crème fraiche – lime – mint 10

PANNACOTTA buttermilk – rhubarb – strawberry 10

FOIE GRAS coffee – rhubarb – strawberry 14

CHEESE fennel bread – syrup 15